


2020-04-29

Hot Cross Buns 2020: Recipe

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Recommended Citation

Griffin, James A., "Hot Cross Buns 2020: Recipe" (2020). *Recipes*. 1.
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Master Classes with Master Baker James A. Griffin M.Sc. B.Sc.



Freelance Master Baker, Third Level Lecturer, International Jury & Baking Demonstrator
President - Coupe du Monde de la Boulangerie, Paris 2016.

HOT X BUNS

Enriched yeasted bread Recipes



Processing details:

Stage	Ingredients	Gr.	Method
1	Strong Flour Salt Milk powder	1000 8 32	Sieve flour, milk powder & Salt together
2	Butter Mixed Spice Ground	150 10	Rub Butter into the Flour with the spices
3	Yeast Caster sugar Egg Water	80 150 78 535	Disperse Yeast, sugar and egg in water Add liquid to Flour and mix to a dough
4	Sultanas Currants Mixed Peel	90 30 20	Fruit is added at the knockback stage.
	Total:	810	

Details	Temp/Time	Instructions
Dough Temperature:	26°C	
Fermentation Time:	60 min.	Knock Back after 40 minutes adding the fruit

Scaling Weight:	65g	12 Pieces Hand up into a round ball shape
Intermediate Proof:	10 mins.	Keep covered
Shape:		Final mould round Place individual dough pieces prepared in baking tin / pan 3 x 4 Egg wash
Proof Time:	55- 60 min.	Pipe on crossing mix
Baking Temperature:	200-210°C	
Baking Time:	20 – 22 min.	Finish with bun glaze

Further Details / Notes

Crossing Mix:- 100g of Plain Flour, 40g of oil, 100g of water.
Whisk together and leave to stand for one hour

Bun Glaze:

Water 25g

Sugar 25g

Honey 10g

Heat in microwave or a small pot to boil, brush on the buns as they are removed from the oven.